

I claim:

1. A method of intensifying a pulpy or gritty texture of pulpy or gritty liquid to paste-like foodstuffs, comprising:

providing a foodstuff; and

adding amylopectin potato starch having an amylopectin content of at least 95% to said foodstuff in an amount sufficient to cause an organoleptic change of said foodstuff.

2. The method according to claim 1, wherein said amylopectin potato starch is a potato starch having an amylopectin content of at least 98%.

3. The method according to claim 1, wherein said amylopectin potato starch is added to said foodstuff in a mixture with another starch product.

4. The method according to claim 1, wherein said amylopectin potato starch is derived from a potato having been modified so as to suppress an amylose content of said potato.

5. The method according to claim 4, wherein the amylose content of said potato has been suppressed by a process selected from the group consisting of breeding, mutation, a molecular-biological process and genetic engineering.

6. The method according to claim 1, wherein said amylopectin potato starch is a native amylopectin potato starch.

7. The method according to claim 1, wherein said amylopectin potato starch is a cold-swelling amylopectin potato starch.

8. The method according to claim 1, wherein said amylopectin potato starch is a physically modified amylopectin potato starch.

9. The method according to claim 1, wherein said amylopectin potato starch is at least one chemically derivatized amylopectin potato starch.

10. The method according to claim 9, wherein said chemically derivatized amylopectin potato starch is selected from the group consisting of etherified, esterified and cross-linked amylopectin potato starch.

11. The method according to claim 10, wherein said chemically derivatized amylopectin potato starch is selected from the group consisting of acetylated and adipate-cross-linked amylopectin potato starch.

12. The method according to claim 10, which comprises adding

a mixture of at least two of said amylopectin potato starches to said foodstuff.

13. The method according to claim 1, wherein said amylopectin potato starch has a grain size of from 0.25 mm to 2.00 mm.

14. The method according to claim 13, wherein said amylopectin potato starch has a grain size of from 0.500 mm to 1.500 mm.

15. The method according to claim 1, wherein products otherwise commonly responsible for said pulpy or gritty texture of said foodstuff are used in an amount reduced by from 15% to 30%.

16. The method according to claim 1, wherein said foodstuffs are selected from the group consisting of soups, sauces, dressings, dips and premixes and dehydrated forms of these foodstuffs.

17. The method according to claim 1, wherein said foodstuffs are selected from the group consisting of fruit and vegetable-containing beverages and paps and premixes and dehydrated forms of said foodstuffs.

18. The method according to claim 1, wherein said foodstuff

is selected from the group consisting of fruit, nut, poppy seed and cottage cheese containing fillings, and premixes and dehydrated forms thereof.

19. The method according to claim 1, wherein said foodstuff is selected from the group consisting of semolina pudding and desserts and premixes and dehydrated forms thereof.

20. The method according to claim 1, wherein said foodstuff is tomato ketchup.

21. The method according to claim 20, wherein from 15% to 30% less tomato pulp is added to a starting mass of said tomato ketchup as compared to conventional tomato ketchup.

22. The method according to claim 1, wherein said foodstuff is selected from the group consisting of mashed potatoes and premixes and dehydrated forms thereof.

23. The method according to claim 22, wherein from 15% to 30% less potato powder is added to a starting mass of said mashed potatoes as compared to conventional mashed potatoes.

24. A tomato ketchup comprising an amylopectin potato starch having an amylopectin content of at least 95%.

25. The tomato ketchup of claim 24, wherein said amylopectin potato starch has an amylopectin content of at least 98%.

26. The tomato ketchup of claim 24, wherein said amylopectin potato starch is selected from the group consisting of native amylopectin potato starch, physically modified amylopectin potato starch and chemically derivatized amylopectin potato starch.

27. The tomato ketchup of claim 24, wherein said amylopectin potato starch is selected from the group consisting of etherified amylopectin potato starch, esterified amylopectin potato starch and cross-linked amylopectin potato starch.

28. The tomato ketchup of claim 24, wherein said amylopectin potato starch is a cold-swelling amylopectin potato starch.

29. The tomato ketchup of claim 24, comprising acetylated and adipate-cross-linked amylopectin potato starch and from 15% to 30% less tomato pulp as compared to conventional tomato ketchup.

30. Mashed potatoes or a dehydrated pre-product thereof, comprising an amylopectin potato starch having an amylopectin content of at least 95%.

31. The mashed potatoes or dehydrated pre-product thereof of claim 30, wherein said amylopectin potato starch has an amylopectin content of at least 98%.

32. The mashed potatoes or dehydrated pre-product thereof of claim 30, wherein said amylopectin potato starch is selected from the group consisting of native amylopectin potato starch, physically modified amylopectin potato starch and chemically derivatized amylopectin potato starch.

33. The mashed potatoes or dehydrated pre-product thereof of claim 30, wherein said amylopectin potato starch is selected from the group consisting of etherified amylopectin potato starch, esterified amylopectin potato starch and cross-linked amylopectin potato starch.

34. The mashed potatoes or dehydrated pre-product thereof as set forth in claim 30, wherein said amylopectin potato starch is it cold-swelling amylopectin potato starch.

35. The mashed potatoes or dehydrated pre-product thereof of claim 30, comprising acetylated and adipate-cross-linked amylopectin potato starch and from 15% to 30% less potato powder as compared to conventional mashed potatoes.